

Jamón y Queso (ham and cheese)

JAMON IBERICO DE BELLOTA - \$33 Cured ham from the legendary 100% acorn fed, black footed pigs of Spain

JAMON IBERICO - \$26 Cured ham from the famous black-footed Iberico pigs of Spain

JAMON SERRANO - \$16 Dry cured ham from white pigs of Spain

***All THREE JAMONES** - \$28 Sample All Three hams, Iberico de Bellota, Jamón Iberico de Fermi, and Jamón Serrano

TABLA DE QUESOS- \$17 Chef's selection of Spanish cheeses paired with dry figs, Walnuts and Organic Honey.

CHEESE AND MEAT PLATTER- \$25 Despana's brand Charcuterie meats, Serrano ham & Chef selection of 3 cheeses.

Sangria - \$14

Large pitcher of non-alcoholic, house blended sodas, fruit juices, and sliced fresh fruits. Purchase one of our **Despaña red or white wine** ½ bottles or **Bring Your Own wine** to mix into your pitcher and stir

**DRY MIX ALSO AVAILABLE TO GO,
BRING THE PARTY HOME WITH YOU!**

Children's Menu is Available upon Request

Desserts- \$8

CHOCOLATE CON CHURROS - Traditional Spanish churros coated with cinnamon sugar and served with Valor sipping chocolate

FLAN DE HUEVO - Creamy caramel custard served with strawberries

TARTA DE SANTIAGO - Galician style almond cake served with handmade vanilla ice cream

CREMA CATALANA - Creamy vanilla bean and cinnamon custard topped with caramelized sugar

CHOCOLATE CAKE - Gluten-free decadent chocolate cake served with handmade vanilla ice cream

FILLOAS - Crepes filled with Ice Cream and Traditional Spanish Zhao Chocolate

TARTA DE QUESO - Homemade Philadelphia Cheesecake Topped with Blueberries

TARTA DE LA ABUELA "TATA"- Spain's Favorite Dessert- Homemade Chocolate Cake made with Maria Cookies and Custard.

Spanish Style Coffee and Tea

ESPRESSO SOLO \$2.50

ESPRESSO DOBLE \$3

CAFÉ BOMBON (espresso with condensed milk) \$3

CORTADO (espresso with milk) \$3

CORTADO DOBLE \$3.50

CAFÉ CON LECHE (latte) \$4.25

CAPPUCHINO \$4.25

REGULAR COFFEE \$2.50

CHAI TEA LATTE \$3.50

HOT TEA \$2.25



TAKE OUT MENU

609-921-2992

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Tapas/Appetizers

- LANGOSTINOS A LA PLANCHA**-\$29 6 Grilled langoustines
- PULPO A LA PARRILLA**- \$22 Grilled Galician Octopus with olive oil & Mashed Potatoes
- PULPO A LA GALLEGA** - \$22 Galician style Octopus with olive oil, paprika, coarse Sea Salt
- GAMBAS AL AJILLO** - \$15 Sautéed garlic shrimp garnished with Guindilla peppers & olive oil
- CALAMARES FRITOS** - \$15 Fried baby squid with Aioli
- CALAMARES A LA PARRILLA**- \$15 Fried baby squid with Aioli
- TARTAR DE SALMON O TUNA** - \$18 Wild Atlantic salmon or tuna tartar with Spanish guacamole & caper berry sauce
- MEJILLONES A LA MARINERA** - \$15 Steamed mussels with marinara sauce
- CROQUETAS DE JAMON SERRANO** - \$12 Croquettes of Jamón Serrano and creamy Béchamel
- DATILES CON BACON** - \$10 Fried bacon wrapped dates
- ALBONDIGAS** - \$15 Iberico pork meatballs topped with hand cut skinny fries
- PIMIENTOS DE PADRON** - \$12 Blistered Shashti peppers with coarse salt
- TORTILLA DE PATATAS** - \$12 Potato, onion, and egg omelet made to order
- PATATAS CON ALIOLI** - \$12 Fried Potatoes with a Ali-oli Sauce
- PATATAS BRAVAS** - \$12 Fried Potatoes with a Spicy mayonnaise salsa
- COLES DE BRUSELAS**- \$12 Brussel sprouts with garlic & Serrano ham
- BERENJENAS AL ESTILO DEL CHEF**- \$15 Eggplant au gratin with manchego cheese & tomato sauce
- SALTEADO DE VERDURAS**- \$15 Sautéed Vegetables Asparagus, Yellow Squash, bell peppers & broccoli
- ESPARRAGOS TRIGEROS** - \$15 Baked asparagus with Manchego cheese
- JUDIAS VERDES**- \$15 Sauteed green beans, bacon, onions, garlic & olive oil
- PAN CON TOMATE**- \$8 Rustic bread with fresh grated tomato *Add Serrano ham \$4

Ensaladas / Salads*

*add shrimp or chicken to any salad for \$4.00

- MELON CON JAMON**-\$15 Sliced cantaloupe, Serrano ham & Manchego cheese
- TUNA** -\$15 Tuna, lettuce, tomato, cucumber, avocado, red onion & boiled egg with vinaigrette
- PARADISO** - \$18 Tomato, mango, avocado & shrimp- drizzled with mango sauce & Salsa Rosa
- COLORES** -\$16 Yellow and purple beets, tomatoes guacamole, shrimp with beets sherry vinaigrette
- TROPICAL** -\$12 Romaine lettuce, tomato, avocado, corn, pineapple, mango & Salsa Rosa
- CITRICOS** -\$12 Mango, orange, Onions, and grapefruit Served with Shrimp and a Mustard Citrus Vinaigrette
- AGUACATTE**-\$12 Romaine lettuce, avocados, plum tomatoes, Spanish onion, with a sherry vinaigrette
- DESPAÑA**-\$12 Romaine Lettuce, Tomato, asparagus, Manchego Cheese, Serrano Ham olives with a Vinaigrette

Paellas "Rice Dishes"

- \$38 Small [serves two] / \$54 large [serves three]
- PAELLA MIXTA**
[Iberico pork loin, chicken breast, sea bass, and shrimp]
- PAELLA NEGRA**
[Calamari, sea bass, shrimp, and mussels in black squid ink rice]
- PAELLA DESPAÑA**
[Iberico pork meatballs, Iberico pork loin, and chicken]
- PAELLA DE VERDURAS**
[Organic asparagus, broccoli, green peas, yellow squash, and zucchini]
- PAELLA MARINERA**
*\$38 small [perfect for 2] \$54 Large [perfect for 3]
Calamari, Clams, Mussels, Baby Scallops & Shrimp

Sopas / Soups

- GAZPACHO** - \$10
Traditional cold tomato "smoothie" soup
- SOPA DE MARISCOS** - \$12
Seafood soup with shrimp, clams, mussels, calamari

Nuestras Pescados (Fish)*

*These Entrée's come with your choice one of the following Sides: Mashed Potatoes, French Fries, Vegetables, Rice or Chef salad.

- SEA BASS** -\$36 Grilled sea bass fillet drizzled with parsley-garlic sauce
- PEZ ESPADA** -\$35 Sword fish drizzle with parsley-garlic sauce
- LUBINA** -\$30 Grilled Bronzini fillet
- PARGO ROJO** -\$30 Grilled red snapper fillet
- SALMON A LA PARRILLA** -\$25 Grilled Salmon fillet
- RODABALLO** -\$35 Grilled Turbot fish
- HALIBUT** -\$36 Grilled west coast Halibut fish
- LENGUADO** -\$36 Grilled whole Dover Sole fish

Nuestras Carnes (Meat)*

*These Entrée's come with your choice one of the following Sides: Mashed Potatoes, French Fries, Vegetables, Rice or Chef salad.

- ENTRECOT DE TERNERA** -\$34 Grilled black angus rib eye steak
- FILET MIGNON** -\$34 Grilled tenderloin steak
- CORDERO AL HORNO** -\$27 Baked rack of lamb
- ALBONDIGAS CON PASTA** -\$25 Iberico pork meatballs in a tomato sauce & Manchego cheese
- CHULETILLAS DE CORDERO** -\$25 Grilled lamb chops
- LOMO DE CERDO AL ROMERO** -\$20 11oz of baked pork loin with rosemary olive oil
- PECHUGA DE POLLO** -\$19 Grilled chicken with Portobello sauce
- HAMBURGUESA DESPANA** -\$18 Beef hamburger, lettuce, tomato, caramelized onions, Manchego cheese hand cut fries

Especialidades del Chef

- ZARZUELA DE MARISCOS Y PESCADO**-\$40 Jumbo scallops, mussels, shrimp, clams & grouper on a seafood sauce
- BACALAO AL HORNO** -\$30 Baked hydrated salted cod loin, tomato sauce, bell peppers & sautéed potatoes
- VIEIRAS AL ESTILO DEL CHEF** -\$28 Jumbo sea scallops & mashed potatoes with ham Sofrito
- MERO A LA MARINERA** -\$35 Grouper, mussels & clams on a seafood sauce with black rice
- RABO DE TORO AL VINO**-\$28 Oxtail cooked in Rioja red Wine with mashed potatoes or rice